

AMENDMENTS TO THE CLAIMS:

Claims 4,5,7,10, and12, are amended. The following is the status of the claims of the above-captioned application, as amended.

(Original) Claim 1. A method for producing cheese with 5% or less fat in dry matter, comprising:
a) treating a dairy composition comprising cow's milk and/or one or more cow's milk fractions, with a phospholipase;
b) producing cheese from said phospholipase treated dairy composition.

(Original) Claim 2. The method of claim 1 wherein the fat content of the cheese is 0-4% fat in dry matter.

(Original) Claim 3. The method of claim 1 wherein the fat content of the cheese is 0-3% fat in dry matter.

(Currently amended) Claim 4. The method of ~~any of the~~ claims 1-3 wherein the phospholipase is inactivated by a heat treatment after step a) before step b).

(Currently amended) Claim 5. The method of ~~any of~~ claims 1-4 wherein the dairy composition comprises one or more cow's milk fractions selected among skim milk, butter milk, whey, cream, or any combination thereof.

(Original) Claim 6. The method of claim 1 wherein the dairy composition consists of skim milk.

(Currently amended) Claim 7. The method of ~~any of~~ claims 1-6 wherein the cheese is stretched curd cheese.

(Original) Claim 8. The method of claim 7 wherein the cheese is Mozzarella cheese.

(Original) Claim 9. The method of claim 8 wherein the cheese is Pizza Cheese.

(Currently amended) Claim 10. The method of ~~any of the~~ claims 1-9, further comprising the step of processing the cheese into a food product.

(Original) Claim 11. The method of claim 10, wherein said food product is selected from the group consisting of pizza, ready-to-eat dishes, toast, burgers, lasagna, dressing, sauces, cheese powder, cheese flavor, and processed cheese.

(Currently amended) Claim 12. A cheese prepared by the method of ~~any of the claims 1-9~~.

(Original) Claim 13. A method for producing cheese, comprising:

- a) treating a dairy composition with 5% or less fat in dry matter comprising cow's milk and/or one or more cow's milk fractions, with a phospholipase; and
- b) producing cheese from said phospholipase treated dairy composition.